AMENDMENTS TO THE CLAIMS:

Claims 1-6 are amended. Claims 7-24 are added. The following is the status of the claims of the above-captioned application, as amended.

1. (Currently amended) A process for producing an edible product, comprising, in a process for producing an edible product, the following ~~sequential~~ steps:

a) mixing a maltogenic alpha-amylase, ~~an alpha-amylase~~ or a microbial pullulanase with raw materials comprising starch to produce a mixture comprising raw materials and the maltogenic alpha-amylase or the microbial pullulanase,

b) heating the mixture so as to gelatinize the starch and produce a gelatinized starch composition,

c) cooling and holding the gelatinized starch composition to effect retrogradation of the starch and produce a retrograded starch composition, and

d) heating and drying the retrograded starch composition.

2. (Currently amended) The process of ~~the preceding claim~~claim 1 wherein the edible product is a snack food or a breakfast cereal.

3. (Currently amended) A process for producing snack pellets, comprising, in a process for producing snack pellets, the following ~~sequential~~ steps:

a) mixing a maltogenic alpha-amylase, ~~an alpha-amylase~~ or a microbial pullulanase with raw materials comprising starch to produce a mixture comprising raw materials and the maltogenic alpha-amylase or the microbial pullulanase,

b) heating and extruding the mixture so as to gelatinize the starch and form ~~pellets~~rods,

c) cooling and holding the rods to effect retrogradation of the starch,

d) heating and drying the rods; and

e) cutting the rods to form pellets.

4. (Currently amended) The process of ~~the preceding claim~~claim 3, ~~which further comprises a~~ wherein the heating ~~step~~ is performed prior to the extrusion.

5. (Currently amended) A process for producing a snack product comprising

~~a)~~producing snack pellets by the process of ~~any preceding~~ claim 3, followed by

~~b) heat treating the pellets~~frying the pellets in oil, ~~particularly by frying in oil, puffing in~~

~~hot air, microwave or infrared oven~~.

6. (Currently amended) A process for producing shredded cereals, comprising, in a process for producing shredded cereals, the following ~~sequential~~ steps:

a) mixing a maltogenic alpha-amylase, ~~an alpha-amylase~~ or a microbial pullulanase with raw materials comprising starch to produce a mixture comprising raw materials and the maltogenic alpha-amylase or the microbial pullulanase,

b) cooking the mixture so as to gelatinize the starch and produce a gelatinized starch composition,

c) cooling and holding the gelatinized starch composition to effect retrogradation of the starch and produce a retrograded starch composition,

d) ~~holding to effect retrogradation of the starch, and~~

e)shredding the retrograded starch composition, and

~~f~~e)baking the retrograded starch composition.

7. (New) A process for producing a snack product comprising producing snack pellets by the process of claim 3, followed by puffing the pellets in hot air.

8. (New) A process for producing a snack product comprising producing snack pellets by the process of claim 3, followed by heating the pellets in a microwave or infrared oven.

9. (New.) The process of claim 1, wherein said (a) comprises mixing a maltogenic alpha-amylase with raw materials comprising starch.

10. (New.) The process of claim 1, wherein said (a) comprises mixing a microbial pullulanase with raw materials comprising starch.

11. (New.) The process of claim 3, wherein said (a) comprises mixing a maltogenic alpha-amylase with raw materials comprising starch.

12. (New.) The process of claim 3, wherein said (a) comprises mixing a microbial pullulanase with raw materials comprising starch.

13. (New.) The process of claim 6, wherein said (a) comprises mixing a maltogenic alpha-amylase with raw materials comprising starch.

14. (New.) The process of claim 6, wherein said (a) comprises mixing a microbial pullulanase with raw materials comprising starch.

15. (New.) The process of claim 1, wherein said holding is from 8-24 hours and cooling is to 15-30°C.

16. (New.) The process of claim 1, wherein said holding is from 10-16 hours and cooling is to 15-30°C.

17. (New.) The process of claim 1, wherein the raw material mixture has a water content of up to 32%.

18.(New.) The process of claim 3, wherein said holding is from 8-24 hours and cooling is to 15-30°C

19. (New.) The process of claim 3, wherein said holding is from 10-16 hours and cooling is to 15-30°C.

20. (New.) The process of claim 3, wherein the raw material mixture has a water content of up to 32%.

21.(New.) The process of claim 6, wherein said holding is from 8-24 hours and cooling is to 15-30°C.

22.(New.) The process of claim 6, wherein said holding is from 10-16 hours and cooling is to 15-30°C.

23.(New.) The process of claim 6, wherein the raw material mixture has a water content of up to 32%.

24. (New.) The process of claim 1, wherein said (a) comprises mixing a maltogenic alpha-amylase and a microbial pullulanase.